



DON'T LET YOUR MOUTH DRY UP YOUR POCKET

EVERY WOMAN'S OPPORTUNITY
Latin wants good home letters from the
of every kind the mind may suggest. The
Wednesday of each week. Write for the
Address: SOCIAL CORNER EDITOR, Bulletin Office
THREE PRIZES MONTHLY: \$2.00 in cash, \$1.00 in
Award made the last Saturday in each month.

SOCIAL CORNER POEM.

A Christmas Carol of 1910.
As Joseph was a walking
He heard the angels sing:
"This night shall be the birth of
Of Christ, our heavenly King."
His birth had been a better
In house nor in hall,
Nor in the place of Paradise,
But in the place of earth.
"He neither shall be rocked
In silver nor in gold,
But in the wooden manger,
That birth on the world."
"He neither shall be washed
With white wine nor with red,
But with the milk of the poor,
That on you shall be shed."
"He neither shall be clothed
In purple nor in silk,
But in the fair white linen,
That covers babies' skin."
As Joseph was a walking,
Thou still the angels sing:
And Mary's Son, in midnight,
Was born to be our King.
Then be you glad, good people,
At this time of the year,
And light up your candles,
For his Star it shineth clear.
Sent in by DOM PEDRO.

INQUIRIES AND ANSWERS.

BALSAM FIRE: Card and idea
received. Thanks.
POINSETTIA: Card received and
mailed to Snowball.
PATULA: Card received and forward-
ed as you directed.
L. H. K.: Cards received and mailed
as you directed.
CHRISTMAS IDEAS.

Dear Editor and Social Corner
Friends: I suppose the Sisters are
getting ready for Christmas. I am
going to send a few suggestions.
A very pretty and useful gift can be
made by taking a common box, such as
cover over with a little cotton or
and then with some pretty blue or
something similar; leave the box open
as it is, and tie a bow of ribbon around
next to the hanger, or the bow can be
covered with ribbon if you like.
Another pretty hanger can be made
by taking a piece of ribbon about
inches long and about one-half
inch wide, and tie it around the
hanger, and tie a bow at the end.
A little ring of ribbon can be made
that is used for fancy work, either
on brass will do). The ring is used
hang up by and the end catches in the
side band or the arm of the side
piece dress.

French Fondant—Put into the water
of an egg an equal quantity of water,
then work into the mixture all of
sifted confectioner's sugar and
separate into as many bowls as you
want flavors, vanilla in one and
in another, and so on, adding
enough to stiffen batter.
Nuts Creams—Roll small balls of
the fondant and press halves of walnut
meats on opposite sides. Set
waxed paper to harden.

Chocolate Cream—Put tiny cubes of
the fondant into melted chocolate, let
out carefully with two forks and set
buttered paper to harden. This
chocolate is a cold chocolate. If you
low them to become cold and then
warm again, they are apt to look
streaky.

Stuffed Dates—Remove pits from the
dates through a lengthwise slit. Fill
long narrow piece of vanilla cream
lay in the place of the pits. Sprinkle
almonds or any nuts on top and
for dates. Roll the fruit in granulated
sugar to neutralize the stickiness of
the outside.
I will close by wishing you all a
Merry Christmas.
FARAWAY DAME.

GREETINGS FROM RURAL DELIV- ERY.

Dear Social Corner Editor and
Friends: I wish you all a Merry
Christmas and a Happy New Year.
Aunt Abby: I was glad you received
one of those little letters. It was
come in quite handy. Christmas
time.
Balsam Fire: I received your card
while you were in the hospital. I was
glad you were getting better. I
good. I am glad you are all well.
C. N. Rambler: I received the box

Really Does Relieve Rheumatism.
Everybody who is afflicted with
rheumatism in any form should keep a
bottle of Eucalypti Liniment on hand.
The liniment is a relief to the
pain or soreness in a joint of muscle,
bathe it with Eucalypti Liniment.
It will relieve the pain and
immediate relief to the pain of
rheumatism. Get a bottle of Eucalypti
Liniment for 25 cents of any drug
store and have it in the house. It
cure colds and swollen joints, tooth
ache, and like ailments. You can
keep a bottle of Eucalypti Liniment
give almost immediate relief. Buy a
bottle today.

Stop That Cough—Now.
When you catch cold, or begin to
cough the first thing to do is to take
a dose of Eucalypti Liniment. It
relieves the linings of the throat and
lungs and stops the cough. It is a
quick relief. Buy a bottle of Eucalypti
Liniment for 25 cents of any drug
store and have it in the house. It
cure colds and swollen joints, tooth
ache, and like ailments. You can
keep a bottle of Eucalypti Liniment
give almost immediate relief. Buy a
bottle today.

a large box painted brown
the shelves and a
the floor. The whole cost
of the box was 25 cents.
The box was painted brown
the shelves and a
the floor. The whole cost
of the box was 25 cents.

THE ANGELIC MESSAGE
Joo Smith and Bill Jones were
quite near neighbors. They had lived
in the quiet and quiet town of Hope-
ville for many years.
Both men were farmers. Their ad-
joining farms were well kept, and
they were quite well to do.

The Smith homestead was on the
main road. Bill Jones' domicile was
a good half mile down the pike, near
the junction of the Four Corners.
Being near neighbors there was an
extremely friendly feeling between
both the families, and Joe and Bill
would not hesitate for a moment to
help each other out in times of dis-
tress, or difficulty.

It was the year of '98 at 1 a. m. that
Joe came down, in great excitement,
saying: "My wife has pneumonia.
Make all haste and get the doctor.
Bill! Take my horse and go. I must
go back home."
The family physician who lived six
miles away, was procured and
Mary's life was saved.

Bill was a fine horseback rider, but
he never had a chance to ride. The
horse he had that day told Joe how
his horse Dolly stumbled, and sent
him over her head in the darkness.
This accident, before the dawn of
the morning, was the end of the
horse.

During the summer months the tall
worn footpaths across lots for want
of use, had overgrown with weeds.
The harvest days were over, and the
long winter evenings had come again.
The social hours Joe and Bill's fam-

ilies had spent together were sadly
missed.
One day in December Bill Jones was
down cellar sorting over the apples,
and putting them into barrels, when
he heard his wife singing. Every-
body was the leading contralto sing-
er in the village choir, and she
possessed a very sweet voice; but
Bill had found this out years before.
Her voice seemed more beautiful to-
day as she rehearsed with the piano
accompaniment than Christmas carol
this was to be given on the following
Sunday: "There were Shepherds
Abiding in the Field, with all
intent, was listening. Another mea-
sure rang out in sweet melody:
"PEACE ON EARTH, GOOD WILL
TOWARD MEN, FOREVER MORE."

Bill was making numerous mistakes
with the apple, in his haste. He
was thinking more of the words than
the music. He kept ringing in his ears:
"Peace on earth, good will toward men."
He thought carried into effect a
resolution, and at eight o'clock that
evening the following conversation
took place: "Hello! Is that you Joe?"
"Yes, this is Bill."
"Yes, can't we settle our little
difficulty by arbitration? You
may build that fence over on the
two rods, if you want to, but
you forgot and forget. It's most
Christmas Joe."

"Yes, Bill I was most to blame. We
will be neighbors again, but I think
used to be. The old line fence can
stay where it has always been. We
will never mention the matter again.
I have been thinking myself lately of
the words of the angels."
"PEACE ON EARTH, GOOD WILL
TOWARD MEN, FOREVER MORE."
"Good night, Bill."
"Good night, Joe." Come over and
spend the evening tomorrow night,
will you?
"Yes, we will!" Good bye.
Yantic.

granulated, the yolks of two eggs, two
tablespoons of oil, mix all together
and bake with an undercrust. When
baked, frost the top with the whites of
two eggs, and bake in the oven and
brown. This is very nice.
Corn Muffins—One egg, one-half cup
corn meal, one cup flour, one teaspoon
baking powder, two tablespoons granu-
lated sugar, one cup sweet milk, two
tablespoons melted butter, salt.
PAULA.

Betsy Bobbett: Yes, I found a few
worms in those chestnuts, but why
didn't you remind me of them? I felt
dreadfully when I thought of them.
Enid: I sent you a letter and it
returned to me again, so now will
wait for future address.
Merry Widow: How many times I
have lived over that little visit we had
at Aunt Abby's, and our ride on the
trolley. I hope to meet you again
some day.
J. E. T.: Where were you the other
day? Grace and I did well better
than she expected; and we had a fine
time, too!
School Girl: If you mean baked
onions you will find the following way
very palatable:
Baked Onions: Take medium sized
onions, peel and leave whole; boil in
soured water until tender, drain, and
bake in a hot oven. When baked, cut
them in half, and fill with a mixture
of butter in each one, a dash of pepper
and salt, and a little cream. Bake for
one hour in a hot oven. When baked,
sprinkle with a little sugar and
butter. This is very nice.

As condiments seem to be the
pass word I will send in an ancient
one.
Adam, God made out of dust.
But thought it best to make me first;
I was made from the dust of man.
To answer God's most holy plan.
My body God made complete
But without arms or legs or feet,
My ways and acts he made to see.
And to my body gave a soul.
A living being I became,
And Adam gave me my name.
I from his presence then withdrew,
And more of Adam never knew.
I did my maker's law obey,
Nor from it ever went away.
Thousands of miles I go in fear,
But seldom on the earth appear.
For Heaven's sake I never go,
He put a living soul in me.
A soul from my God did claim,
And gave me a body of flesh and bone.
For when from one the soul had fled,
I was the same as when first made.
And without hands or feet or soul,
I was made to be a living being.
To fallen man I give great light.
Thousands of people young and old,
By my death have been brought to life.
No right nor wrong can I conceive.
The Scriptures, I cannot believe;
Although my name there is found;
They are to me an empty sound.
No fear of death doth trouble me;
Real happiness I near shall see;
To Heaven's gate I am ever going,
Nor to the grave, or Hell below.
Now when these lines you slowly read,
Search my name in every word,
For that my name is recorded there,
I honestly to you declare.
I wish you all a Merry Christmas
and Happy New Year.
AUNT NO. 1.

WAYS TO COOK CRANBERRIES
AND APPLES.
Dear Editor and Social Corner
Sisters: Am sending some old fashioned
ways to cook cranberry and apple
recipes:
To Cook Cranberries—Put two tea-
spoons of boiling water in a porcelain
bowl; add two cups sugar and when
boiling turn in one quart of clean
cranberries and boil ten minutes.
Cranberry Sauce—Two cups of cran-
berries, two cups of sugar and two
cups of water. Boil sugar and water
together for five minutes. Skim.
Add the cranberries and cook slowly with-
out stirring (turn and pinch the pan
if necessary) until all the berries have
cracked open and become sweet-
ened. Remove from the fire when the
popping stops.
Preserved Cranberries—To each
quart of cranberries use one cup and
a half of water and two cups of sugar.
Heat the sugar in the water and when
it boils add the cranberries. Cook
slowly until the skins crack, but no
longer. Remove the berries with a
skimmer to a deep jar. Boil the juice
four minutes. Pour it over the berries
and seal tightly.
Cranberry Dumplings—Roll out a
layer of dumpling crust very thin.
Spread quickly with wet cranberries
rolled in sugar. Roll up, pinch the
edges tightly together and steam one
half hour. Serve with sauce made as
follows: One cup of pulverized sugar,
one cup of water, one large tablespoonful
of butter, then beat lightly with the
yolk of an egg until very smooth and
creamy. Beat the white to a stiff
froth; mix lightly but thoroughly, heap
on a glass dish, sprinkle with nutmeg;
stand in a hot oven for five minutes.
Cranberry Pie—Chop one cupful of
cranberries and add to them one-half
cup of seeded raisins chopped; add to
this one cup of sugar, one-half cup of
water, one teaspoon of flour and one
teaspoon of vanilla. Bake with two

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GREETINGS

We extend our best wishes for the coming holiday
to the readers of this newspaper and to the general
public as well.

Our good will, however, does not rest here, for it shall be our policy to at all
times make the public feel at home in our store. The traveling public especially
are extended a cordial invitation to make this store their resting place while wait-
ing for their cars. Special seats will always be reserved for this purpose.

As modesty forbids us to elaborate on our store in general and the quality of
our "goodies" in particular, we extend to everyone a sincere invitation to visit us
today.

In order that all who come may have ample opportunity to test for themselves
the character of our delicious confections, we will place on sale the following:

1 lb. MOLASSES KISSES Made with Cream at 11c lb. Not Milk

THE PROGRESS CONFECTION CO.

(West Side) Franklin Square (West Side)
PUTNAM, CONN. NORWICH, CONN. WOONSOCKET, R. I.

crusts in rather a slow oven. This
makes a delicious pie.

Meek Cherry Pie—Pick over and
wash two cups of cranberries and
cook in half a cup of water till broken,
then press them through a sieve. To
one cup of cranberry pulp add one
cup of sugar and one cup of chopped
raisins. Bake with two crusts.

Old Fashioned Apple Dumplings—
Peel and core as many tart apples as
you wish to make dumplings. Fill a
granite kettle half full of water and
let come to a boil while making the
dumplings. Make a firm blanch dough,
pinch off small pieces and work until
firm. Roll quarter of an inch thick.
Dip gently into the boiling water, pinch-
ing edges of the dough down well. When
all are covered and water is boiling
prick each dumpling with a fork and
drop into the boiling water, being
careful not to crowd them by placing
in more than the water will cover.
Boil gently until apples are tender,
remove carefully, strain, and serve
warm with any desired sauce.

Baked Apple Dumplings can be
made in the same way, only bake in
dripping pan in a hot oven.

Apple Fritters—Mix and sift one
cup of flour, one-half cup of sugar,
one-half cup of baking powder and one
teaspoon of salt. When lukewarm add
three cups of milk gradually while
stirring constantly, and one egg well
beaten. Pare and cut two medium
sized sour apples in tiny pieces. Stir
apples into batter. Drop by spoon into
hot deep fat and fry until delicately
brown. Drain and sprinkle with
powdered sugar.

Dutch Apple Cake—Mix one cup of
scalded milk, one-third cup of butter,
one-third cup of sugar and one-third
cup of salt. When lukewarm add
one yeast cake broken in small pieces,
two eggs, unbeaten and bread flour
to make a soft dough. Cover and let
rise until mixture has nearly doubled
in bulk. Cut down, beat thoroughly,
cover and let rise again, then cut down
and spread evenly in a buttered drip-
ping pan and brush over with melted
butter. Pare, cut into eighths and
remove cores from five sour apples.
Press sharp end of apple sections
into the dough in rows, lengthwise of
pan; mix one-fourth cup of sugar and
one-half teaspoon of cinnamon and
sprinkle over dough. Then sprinkle
with two tablespoons of currants.
Cover. Again let rise until light and
bake thirty minutes.

Apple and Celery Salad can be made
by using equal parts of apple and cel-
ery, cut fine. Nuts may also be ad-
ded.

Apple Sauce—Pare, quarter and core
good cooking apples and to every quart
of apples add one cup of sugar and
one cup of water. Place in a granite
pan, cover lightly and simmer on the
back of the stove or in a moderate
oven for two hours. If the apples are
not stirred the pieces will be whole
and of a beautiful reddish color.

German Apple Cake—Two cups of
flour, one-half teaspoon salt, two ta-
blespoons of butter, one egg, one cup
of milk two teaspoons of baking pow-
der and four good sized apples. Sift
the flour, salt and baking powder,
rub in the butter and mix with a
light dough with the beaten egg and
milk. Roll out about half an inch
thick and lay on a greased shallow
baking pan. Pare and core the ap-
ples, cut into eighths, lay the pieces on
dough and sprinkle with sugar to
taste. Bake about half an hour in a
moderate oven and serve hot with
whipped cream.

About 75 per cent of the cities and
towns of Sweden are lighted by elec-
tricity produced by water power.

SEE PORTO RICO

Increased passenger accommodations permit reduction
in rate, enabling tourists to enjoy exceptional
opportunity for seeing this "Island of Enchantment."

16-Day All Expense Cruise Now \$94.50 and up
Including the entire journey from New York to and around
the island and return, with stops in principal ports, where
steamer may be used as hotel. Sailings every Saturday. Write
for new booklet "Porto Rico Cruise." Address
Cruising Department

PORTO RICO LINE

General Office 11 Broadway New York
Or any Railroad Ticket Office or Au-
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A LETTER FROM THE LAND OF SUNSHINE AND PERPETUAL BLOOMS.

Dear Editor and Social Corner
Sisters: Our rainy season has begun and
this year there is a short rain every
few days. Our winter has started the
coldest than last year and a fire of
brickets night and morning feels good.
I started a letter to you about two
months ago. I wanted to tell you
about all the different fruits. The
melons I think were the nicest and
cheapest. I overheard some and we also
so many of them. There were the lu-
cious big watermelons, and several
kinds of muskmelons or canteloes
which they are called most often here.
The Persian melon is a new variety,
large oval and yellow mottled, and
very sweet. At the latter part of the
season came the casaba, the winter
kind which is in the market yet. The
most common is yellowish green on
one side, and white on the other. The
flesh is a faint yellow in the center,
graduating to white and it has a
mild pineapple flavor.

After we tired of melons there were
the grapes. I was greatly pleased to
find a real vineyard. The grapes are
the sweetest and nicest we have.
They resemble the malaga, some of
you have tasted them. In size, shape
and pulp, but are very much sweeter,
and have a brown tinge. I went
out to the vineyard with the owner
myself while he picked up the bunches
as they seem more like little
trees, each pruned down to three
feet high. There were about thirty
trees, each about three feet high.
I also saw a few today
growing which I remember tasting
back back and the champagne grapes
which I saw in the vineyard. These
are beautiful. Almost like green
grapes, but are rounder and
ripened home ten or twelve pounds of
grapes at a time in my little cart, and
at the last paid only two cents a
pound.

Then we learned to know the fresh
fig. We have always enjoyed the dried
mission fig in which the sugar
is very evident, but a certain kind of
fresh white fig equals them. They are
literally green outside and you can
pull off this thick skin and there is a
soft ball full of pink or white jelly and
thousands of seeds, and sweet like
sugary. They are very good, but I
none so nice as this particular white
kind when fresh. Although they are
very slow about starting you can grow
a big tree from just a seed.

One day I invested ten cents in
an avocado pear. They are also called
alligator pears. They are very good,
Mexican name, and the tree originally
came from Mexico. They are pear
shape and resemble an egg plant in
appearance. There is only one con-
siderably bigger than a marble. The
meat has a nutty flavor, perhaps a
little like nutmeg. It is a very
very oily and one has to learn to like
it.

(Continued on page sixteen.)

SPECIAL TO WOMEN

The most economical, cleansing and
germicidal of all antiseptics is

Paxtine

A soluble Antiseptic Powder
to be dissolved in water
as needed.

As a medicinal antiseptic for douches
in treating catarrh, inflammation or
ulceration of nose, throat, and that
caused by feminine life it has no equal.
For ten years the Lydia E. Pinkham
Medicine Co. has recommended Paxtine
in their private correspondence with
women, which proves its superiority.
Women who have been cured say
it is "worth its weight in gold." At
drugists, 50c. large box, or by mail
The Faxon Toilet Co., Boston, Mass.

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